

<b>CEVICHE</b>	<b>ECUADORIAN</b>	£9.25
	Marinated tiger prawns in a roasted tomato and lime sauce, served with maize cancha.	
	<b>PERUVIAN</b>	£9.25
	Merluza, tiger prawn and octopus tossed in tomato and citrus juices, olives, jalapeño, red onion and orange segments.	
	<b>FIRE &amp; ICE</b>	£14.50
Lobster and shrimp cured in a lime, coconut and citrus sauce with red onion, jalapeño and coriander.		
<b>SALMON</b>	£8.25	
Scottish salmon carpaccio marinated in Argentine olive oil and lime with pickled jalapeño, red onion and coriander.		
<b>MERLUZA</b>	£8.25	
Merluza, spring onion, apple, jalapeño and ginger with a white soy citrus sauce and coriander.		
<b>MONKFISH</b>	£9.75	
Monkfish, mango, orange, red onion and pomegranate with an Aji Amarillo citrus sauce and coriander.		
<b>CEVICHE SAMPLER</b>	£17.50	
A taste of any 3 of our ceviches.		

<b>STARTERS</b>	<b>GAMBAS</b>	£15.50
	Grilled and served with herb aioli and lemon.	
	<b>VEAL SWEETBREADS</b>	£14.50
	Grilled sweetbreads served with chimichurri and lemon.	
	<b>LOBSTER TAIL</b>	£17.50
Grilled lobster served with herb aioli and lemon.		
<b>SEAFOOD PLATTER</b>	£31.00	
Grilled lobster tail and gambas served with herb aioli and lemon.		
<b>BUTTERNUT SQUASH RISOTTO</b>	£9.25/£15.50	
Butternut Squash risotto finished with parmesan, rocket and mascarpone.		
<b>EMPANADAS</b>		
Savoury pastries typically served on the streets of Buenos Aires. Choose a minimum of two from the following selection:		
<b>BEEF WITH OLIVE AND EGG</b>	£4.75	
<b>SPINACH AND PINE NUTS</b>	£4.25	
<b>HAM AND CHEESE</b>	£4.00	

<b>SALADS</b>	<b>PALMITO</b>	£6.25
	Hearts of palm, avocado, red onion, cherry tomatoes, radish, black olives, coriander and sherry vinaigrette.	
	<b>CHOPPED</b>	£7.75
	Roasted corn, chickpeas, crispy potato, sun blushed tomatoes and crispy shallots on mixed leaves with honey mustard dressing.	
	<b>BEETROOT CARPACCIO &amp; GOAT'S CHEESE</b>	£7.75
Served with watercress, endive and pine nuts dressed with an orange and sherry vinaigrette.		
<b>BEEF CARPACCIO SALAD</b>	£9.25	
Shaved beef Carpaccio with wild rocket, red radish and parmesan, drizzled with olive oil and lemon.		

<b>SAUSAGES</b>	<b>LONGANIZA</b>	£7.25
	Argentine-style chicken sausage served with crispy onion hay, pickled jalapeño and cherry mojo.	
	<b>CHORIZO</b>	£7.25
	A beef and pork sausage served on a green bean and cherry tomato salad.	
	<b>MERGUEZ</b>	£7.25
A spiced lamb sausage served on a garlic confit mash.		
<b>SAUSAGE PLATTER</b>	£25.75	
One of each of our sausages with the addition of a morcilla and a classic Spanish chorizo, served with four of our mojos; chipotle, mint chimichurri, herb aioli and green chimichurri.		
<b>SPECIALITIES</b>	<b>ORGANIC SALMON</b>	£18.00
	Roasted, peppered salmon served with red onion, capers, black olives, peppers and beetroot jus.	
	<b>ZARZUELA DE MARISCOS</b>	£22.25
	Halibut, monkfish, king scallops, shrimp, squid and green lip mussels in a saffron broth with asparagus, potato and toasted poilane bread.	
	<b>LAMB MILANASE</b>	£20.75
Crusted lamb cutlets with wild rocket, artichokes, broad beans, feta cheese and Piquillo pepper.		
<b>MUSHROOM TIAN</b>	£12.25	
Baked Portobello mushrooms with tomato vinaigrette, mozzarella and goat's cheese.		

<b>FROM THE GRILL</b>	<b>ADOBO CHICKEN</b>	£14.50
	Half a boneless corn fed chicken, marinated and grilled, served with garlic confit potato purée.	
	<b>SPATCHCOCKED</b>	£14.50
	Whole grilled spatchcocked chicken, marinated in lemon and lime chimichurri.	
	<b>MONKFISH</b>	£18.50
Monkfish marinated in olive oil and balsamic vinegar with lemon grass, lime leaf, chilli and ginger served with a radish and herb salad.		
<b>SEABASS</b>	£16.50	
Whole grilled seabass in a dry rub marinade of paprika, oregano and garlic, served with olive oil, thyme and lemon.		
<b>GRAN PARRILLADA</b>	£31.00	
The ultimate mixed grill of lamb chops, bife de cuadril, chorizo pinchos, morcilla and sweetbreads, marinated chicken dressed with chimichurri.		
<b>GAUCHO BURGER</b>		
Freshly ground Argentine rib eye served with lettuce, tomato and pickles, onion hay and chipotle.		
<b>PLAIN</b>	£14.00	
<b>WITH ROASTED MUSHROOM AND PARMESAN SHAVINGS</b>	£15.50	
<b>WITH BALSAMIC CARAMELISED ONIONS AND PROVOLONE</b>	£16.50	

		225g	300g	400g
<b>ARGENTINE BEEF</b>	<b>BIFE DE CUADRIL</b>	£10.25	£13.50	£16.50
	Rump – a uniquely lean and flavourful cut.			
	<b>BIFE DE CHORIZO</b>	£11.75	£15.00	£19.00
	Sirloin – with a belt of tasty crackling.			
	<b>BIFE DE LOMO</b>	£16.00	£20.50	£26.75
	Fillet – the tenderest cut of all.			
	<b>BIFE DE ANCHO</b>	£11.75	£15.00	£19.00
	Rib eye – a marbled sirloin with a tender skirt.			
	<b>GAUCHO SAMPLER</b>			£31.00
	A taste of all four cuts of prime Argentine beef (600g).			
	<b>CHURRASCO 'CUTS'</b> – a choice of cuts, spiral cut and marinated.			
	<b>CHORIZO</b>	£16.00	£20.00	
	<b>LOMO</b>	£21.75	£28.00	
	<b>CUADRIL</b>	£14.50	£17.50	

#### ALL STEAKS CAN BE SERVED IN LARGER SIZES

<b>SAUCES</b>	<b>BÉARNAISE</b>	£1.50
	<b>CHIPOTLE</b>	£1.50
	<b>PEPPERCORN</b>	£2.00
	<b>BLUE CHEESE</b>	£2.00
	<b>MUSHROOM</b>	£3.00
	<b>FOIE GRAS</b>	£4.00

<b>SIDES</b>	<b>POTATO PURÉE</b>	£2.75
	<b>FAT OR THIN HAND CUT CHIPS</b>	£2.25
	<b>SAUTÉED POTATOES WITH CHORIZO</b>	£3.25
	<b>BAKED POTATO</b>	£2.75
	<b>HUMITAS</b>	£3.25
	<b>SAUTÉED GREEN BEANS WITH TOMATO</b>	£4.75
	<b>GRILLED ASPARAGUS WITH AIOLI</b>	£5.25
	<b>SPINACH WITH GARLIC AND LEMON</b>	£3.75
	<b>GRILLED VEGETABLES</b>	£5.75
	<b>GRILLED MUSHROOMS</b>	£3.75
	<b>TOMATO AND ONION SALAD</b>	£4.25
<b>MIXED SALAD</b>	£4.25	

<b>DESSERTS</b>	<b>BANANA TRES LECHES</b>	£7.25
	A rich moist banana cake, drizzled with prune speckled passion fruit sauce.	
	<b>PANCAKE</b>	£5.25
	Argentine pancakes served with vanilla ice cream and dulce de leche.	
	<b>DON PEDRO</b>	£6.25
	Whipped ice cream with whisky.	
	<b>FLAN</b>	£8.25
	A traditional flan served with mixed berries, flavoured with tarragon, basil and lemon.	
	<b>CHURROS</b>	£5.25
	A traditional Latin American sweet pastry, dusted in cinnamon sugar and served with a warm rich chocolate sauce.	
<b>DULCE DE LECHE CHEESECAKE</b>	£6.75	
A chilled cheesecake drizzled with rich dulce de leche.		
<b>CHOCOLATE TRUFFLE CAKE</b>	£7.25	
A rich chocolate cake topped with a chocolate ganache, served with crème fraîche.		
<b>FRUIT FONDUE</b>	£8.25	
Fresh strawberries, figs, roasted pineapple and sliced banana served with a rich dulce de leche sauce.		
<b>PAPAYA</b>	£8.25	
Poached papaya with a lemon mousse, served with passion fruit sauce.		

## CHEESES

### CHEESE PLATTER

Patricia Michelson of 'La Fromagerie' is as passionate about fine cheeses as we are about our beef. That is why we have commissioned her to supply us with a selection of the best seasonal cheeses from around the world.

All selections are served with membrillo and wheat wafers.

<b>3 CHEESE SELECTION</b>	£6.75
<b>4 CHEESE SELECTION</b>	£8.25
<b>5 CHEESE SELECTION</b>	£9.75

Although Argentina is not well known for its sweet wines, it is an area of their industry that is overlooked.

The low humidity in the wine regions makes the growth of botrytis on the grapes virtually impossible, but the extraordinary length of time that the grapes can hang on the vine allows for the production of late harvest wines which have remarkable intensity of flavour and balance.

The Torrontes Licoroso hails from a monastery high in the mountains of Catamarca, and is made in a similar way to Sherry, benefiting from a slight oxidation, giving colour and nutty flavours to this unique grape variety. It is also very good when a little is poured over our Don Pedro.

	Glass	Bottle
<b>PARRAL DE LOS MONJES</b> Torrontes Licoroso 2003 Catamarca	100ml £4.25	750ml £31.00
<b>LUIGI BOSCA LATE HARVEST</b> Traminer 2003 Maipu Mendoza	100ml £7.00	500ml £34.50
<b>ZUCCARDI 'TARDIO'</b> Torrontes 2003/4 Santa Rosa Mendoza	100ml £5.00	500ml £25.00
<b>LAGARDE 'HENRY' TARDIA</b> Moscato Giallo Viognier 2003/4, Lujan de Cuyo	100ml £6.50	375ml £33.00
<b>ZUCCARDI 'MALAMADO' LICOROSO</b> Malbec NV Santa Rosa Mendoza	50ml £3.95	

## BEVERAGES

<b>ESPRESSO</b>	£1.95
<b>CAPPUCCINO</b>	£2.20
<b>LIQUEUR COFFEE</b>	£4.50
<b>HERBAL TEA</b>	£2.20

All prices include VAT at 17.5%. Service charge is not included. However, a discretionary 10% will be added to parties of six persons and over.



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